

KID'S MENU

LIL TENDERLOVIN' CHICKEN TENDERS prepared in house with honey mustard or ranch	\$6.50
GRILLED CHEESE on Texas Toast served with Kettle Chips	\$5.00
MAC N CHEESE the classic with cheddar	\$4.00
NAKED FRIES no spice, just salt!	\$3.00
DRUMSTICK Lucy's classic fried chicken leg	\$2.00
CORN DOG just like the Texas State Fair	\$5.00

HOW DID THE CHICKEN CROSS THE ROAD?

LUCY'S CATERING

**\$55 FOR ALL
AUSTIN DELIVERIES**

FOR MORE INFO EMAIL:
lake@lucysfriedchicken.com



BOOK YOUR

PRIVATE EVENT TODAY!

(or tomorrow it's entirely up to you)

CALL 512-297-2771 FOR INFO

BRUNCH MENU

THE HANGOVER FRIES house made fries, topped with chili, pickled jalapenos, cheddar, cotija, and a fried egg	\$13.00	FLAPJACKS with whipped cream and vanilla syrup	\$4.00 (SINGLE) \$9.00 (DOUBLE)
THE FLORENTINE sauteed spinach, proscuitto, house hollandaise on an English muffin	\$12.75	LUCY'S DEEP FRIED FRENCH TOAST deep fried french toast with whipped cream and Dr Pepper syrup	\$9.00
LUCY'S BENEDICT fried green tomatoes, fried oysters, horseradish hollandaise on an English muffin	\$13.75	THANKS A LOX house cured salmon, red onions, capers, herbed cream cheese, and wheat toast	\$14.00
THE SOUTH AUSTIN OMELETTE house made chorizo, cotija, sour cream, salsa, and wheat toast	\$11.00	FARM EGGS two farm eggs any style, bacon or sausage, and fries	\$10.00
THE BURNET ROAD OMELETTE spinach, goat cheese, red onion, and wheat toast	\$10.00	SHRIMP AND GRITS shrimp tossed in BBQ sauce on grits with mixed greens	\$14.00
THE HUDSON BEND OMELETTE shrimp, okra, pimento cheese, and wheat toast	\$13.00	SOS blackened steak tips, creamy gravy on Texas toast served with a fried egg	\$13.00
THE LAKE DADDY SLIDERS deep fried pork belly, bourbon glaze, on a English muffin with fries	\$12.75	BISCUITS AND GRAVY two house made biscuits covered in sausage gravy	\$6.00
CHICKEN N' WAFFLES fried chicken breast, deep fried waffles, cinnamon butter, and vanilla syrup	\$12.50	BRUNCH SIDES BACON, SAUSAGE, JAM and TOAST (\$5 EACH)	

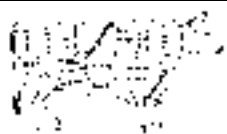
SATURDAY and SUNDAY 10-3PM



APPETIZERS

DEEP FRIED DEVILED EGGS (4) buttermilk breaded deviled eggs with crispy chicken skin aioli	\$5.50
FRIED CHICKEN GIZZARDS marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with dill cream sauce	\$6.25
FRIED CHICKEN LIVERS marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with chipotle ranch	\$6.25
FRIED CHICKEN NACHOS tortilla chips smothered in refried beans, cheddar, cotija, crema, guacamole, and house escabeche	\$9.75
FRIED GREEN TOMATOES marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with chipotle ranch	\$7.25
CALF FRIES mountain oysters, crispy fried with ranch	\$8.50
HAND-CUT FRENCH FRIES basket of fries tossed with Lucy's secret spice	\$5.00
PEARL BEER BATTERED ONION RINGS cut and battered in house	\$6.50
NEKKED WINGS (6) smoked and fried Lucy's wings served nekked, mild or xxxtra-hot with bleu cheese or ranch	\$9.00
CORN BREAD MUFFINS (4) basket of corn bread with tequila butter	\$4.95
LUCY'S FRITO MISTO basket of fried oysters, fried green tomatoes, pickled okra, and bacon remoulade	\$13.95
CHICKS AND CHIPS chicken salad served with house seasoned salt and vinegar chips	\$6.50
BIKINI BITES local carrots, broccoli, cauliflower, radishes, and a rotation of seasonal vegetables with Lucy's French Onion Dip	\$9.75
TEXAS CHEESE BOARD house made pimento cheese, Veldhuizen Texas Gold and Bosque Blue, served with house pickled onions and okra, honey, and a baguet	\$15.00
HIPPIE HOLLOW SHRIMP COCKTAIL large naked gulf shrimp with atomic cocktail sauce	\$12.75

EACH TUESDAY NIGHT IS... STEAK NIGHT



STEAK OF THE WEEK*

We'll be serving up our steak of the week and some good ol' fashion sides

(ASK YOUR SERVER FOR DETAILS)

SALADS



MAKE THAT SALAD DELUXIFIED

Add grilled or fried chicken to any of our salads \$4.50

(RANCH, RED WINE VINAIGRETTE, BLUE CHEESE, or GRAPEFRUIT HORSERADISH VINAIGRETTE)

LUCY'S HOUSE SALAD baby greens and seasonal vegetables with your choice of dressing	\$5.50
SOUTH AUSTIN WEDGE crisp iceberg lettuce, blue cheese dressing, pickled onions, and bacon bits	\$7.50
SOUTHERN CHEF SALAD mixed greens, hard boiled eggs, Texas Gold cheddar, avocado, bacon, cucumber, radish with your choice of dressing	\$10.75
CAULI SALAD roasted cauliflower, pecans, red onions, tarragon buttermilk dressing, and brulee brie	\$12.75

DISHES

LUCY'S CAJUN BOIL shrimp, andouille, corn, and red potatoes	\$15.75
DEVIL'S COVE CLUB brined and smoked chicken, bacon, avocado, tomatoes, romaine, mayo on corn meal Texas toast, served with honey and cayenne kettle chips	\$13.75
SALMON SALAD SANDWICH caper cream cheese sauce, red onions, lettuce, tomatoes, and macerated cucumbers served on wheat toast with a house salad	\$13.25
LUCY'S CHICKEN FRIED STEAK a huge steak covered with creamy Pearl beer gravy and mashed potatoes	\$13.25
WEST TEXAS RED CHILI ground beef and pork chili served with diced onions, cheddar, jalapenos, and crackers	\$6.00 (CUP) \$10.50 (BOWL)
MAC N CHEESE the classic with cheddar and breadcrumbs	\$8.50
LOCAL FARM VEGETABLES grilled kale with pickled beets and a selection of seasonal veggies (see server for details)	\$12.75
DRUNK CATFISH SANDWICH blackened catfish on Texas toast with house pimento cheese, jalapeno mesal jelly and cucumber served on a basket of house seasoned salt and vinegar chips	\$11.00
BURN-IT BOWL mashed potatoes topped with chopped chicken, sweet corn, onions and red bell peppers covered with poblano chorizo gravy	\$9.00

CHICKEN

BASKET four piece mixed basket of fried chicken served with a pickle and jalapeno	\$9.50
LUCY'S COLD CHICKEN BASKET three piece basket served cold with potato salad, for dining here or takeout	\$8.25
TENDERLOVIN' CHICKEN TENDERS prepared in house with honey mustard or ranch	\$9.50
PEARL BEER GRILLED CHICKEN brined half chicken with creamy pearl beer gravy and a side	\$12.50
CHICKEN BOUDIN chicken, dirty rice and cajun seasoning linked into Lucy's house made sausage	\$9.75
FRIED CHICKEN SALAD SANDWICH served on pumpernickel with house slaw and a side of house seasoned salt and vinegar potato chips	\$8.75
FRIED CHICKEN SPAGHETTI a Lucy's twist on mom's favorite casserole topped with cheddar	\$10.25

BUCKET O' CHICKEN (FEEDS 4) O' BOY!



\$24^{.95}

OYSTERS

(WOOD FIRE GRILLED HALF DOZEN)

THE HOG ISLAND brown sugar, bourbon, chipotle butter, green onion	\$13.75
DIABLO habanero butter, jalapeño, parmesan, bacon	\$13.75
TEXAN chorizo, garlic butter, jalapeno salsa, pumpernickel crumbs	\$13.75
AUSTIN tequila butter, lime, chili sauce, cotija cheese	\$13.75
RAW GULF OYSTERS* a dozen shucked with cocktail sauce and crackers	MKT PRICE



FRESH GULF OYSTERS

Nothing fishy about 'em...except that they're from the ocean. Shuck like you've never shucked before.

SIDES

MASHED POTATOES	\$2.50
BLACK EYED PEAS	\$2.95
COLLARD GREENS	\$2.95
GRILLED CORN ON THE COB	\$2.95
MEXICAN COKE SWEET POTATOES	\$2.95
SMOKED POTATO SALAD	\$2.50
GRITS	\$2.50
SLAW	\$2.50
TEXAS CAVIAR	\$2.95
CREOLE OKRA	\$2.95
FRIED OKRA	\$2.95

SWEETS

SWEET TEA PIE southern sweet tea chess pie with lemon and whipped cream	\$5.50
LIME PIE lime custard with a graham cracker crust	\$5.50
S'MORES PIE chocolate, house marshmallow, graham cracker crust	\$5.50
ELVIS PIE a layer of chocolate topped with peanut butter cheesecake with bananas, nilla waffer crust	\$5.50
MASON JAR BANANA PUDDING old-fashioned custard, nilla wafers, bananas	\$5.50
MOON PIE layers of brown sugar cookie and homemade marshmallow covered in a hard chocolate shell	\$5.50
OLD SCHOOL SOFT SERVE classic soft serve	\$5.00

DRINKS

ICED TEA (SWEET AND UNSWEET)	\$2.50
MAINE ROOT HANDCRAFTED BEVERAGES	\$3.00
BIG RED BOTTLE	\$3.00
COFFEE	\$1.95
TOPO CHICO	\$2.25
HAND SQUEEZED LEMONADE	\$3.50